

By Popular Demand: My Turkey Gravy Recipe

This recipe for turkey gravy will allow you to make restaurant quality turkey gravy. The recipe is not written using exact amounts, but I have tried to explain each step in a way that this will not be an issue. Therefore, it would probably be useful to read the entire recipe through before starting

The first and most important step is to discard anything you thought you knew about making gravy.

For this Recipe You Will Need

Ingredients

Canned chicken broth (1-2 cans)
Neck bone and giblets from turkey
½ white onion (optional)
3-4 stalks celery (optional)
1 carrot (optional)
Flour (about 1 cup)
Chicken bouillon
Margarine
Poultry seasoning

Equipment

Large saucepan or stockpot
Smaller saucepan or small frying pan
Large mixing bowl
Wire whisk
Ladle

Step One: Making the Stock

Any chef will tell you that a good stock is the critical starting point for a soup or sauce. One of the big problems with homemade gravy is that the stock is not strong enough. It does not, in other words, have enough turkey flavor. We will use pre-made chicken stock to correct for that.

About 3 hours before the turkey will be finished, place the chicken stock, neck bone and giblets, in a large saucepan or stockpot. If you wish, cut the onion, celery, and carrots into large chunks, and add to the saucepan. Add water, making sure everything in the pan is covered. You will probably have about 2-3 quarts of combined liquid and solids, but it is not important that this amount be exact.

Bring this to a boil, then reduce it to a low boil or simmer. This will be the base for your stock. After about 2 hours, strain the liquid (stock) into the large mixing bowl. Discard the solids (you may, if you wish, chop or mince the giblets and add them to the gravy later).

Next, take the turkey pan out of the oven and the turkey out of the pan. Pour a cup or two of water in the turkey pan. Put the turkey pan on the stove on medium heat, and using a spoon, scrape the pan. This step (called “deglazing”) accomplishes the same thing that making the gravy in the pan does, namely, to get the flavor out of the roasting pan. You need not get all of the stuff off of the bottom, just most of it. This should only take a few minutes. When you are finished, pour this liquid into the mixing bowl with the rest of the stock. Place the stock in the refrigerator.

Step Two: Making the Roux

To avoid the characteristic flour taste of most homemade gravies, as well as the problem of lumps, we will make what is known as a grease “roux.” You will use this instead of flour and water to thicken the gravy.

In about 30 minutes, take the stock out of the refrigerator. You will notice that the grease (or fat) will

have risen to the top. You want it to stay at the top – separated. Using the ladle, skim this grease off of the top, placing it in the small saucepan or small frying pan. You need not be concerned about getting 100% of it – just most.

Next, place about ½ stick of margarine in the small saucepan, put it on the stove, and melt over low to medium heat.

Using the wire whisk, add about half of the flour into the melted margarine and grease mixture. When it is mixed, begin adding the rest, stopping if it becomes thicker than the consistency of oatmeal.

Over low heat, cook the roux, stirring frequently, for about 15 minutes. This will cook the flour taste out of it.

Step Three: Putting it All Together

As you begin to cook the roux, put the stock back into the large saucepan and place on the stove on medium-high heat. After it comes to a boil, reduce heat until it is just boiling.

Add a about one teaspoon of the chicken bouillon to the stock, stir it in, and taste the stock. Repeat this until the stock has a rich poultry taste.

Important: The main ingredient in chicken bouillon is salt. Therefore, if you start to taste salt, do not add any more. To say this in a different way, add chicken bouillon to the stock until you can just taste a hint of salt.

Next, add about ½ cup of the roux, stirring vigorously with the wire whisk. Stir until all of the roux has been dissolved. Bring back to a low boil for about 5 minutes. Repeat this step, adding a little of the roux at a time, and waiting a few minutes while the gravy boils before adding more. This process will probably take close to ½ hour.

Note: Roux has a tendency to sink to the bottom edges of the pan, so make sure that when you are stirring, you stir around the edges.

Important: Do not add too much roux at one time, and, make sure you wait for a few minutes after each time you add it. It takes a few minutes for the roux to actually thicken the gravy after addition (unlike water and flour). The thing is, you can always make it thicker – but you cannot make it thinner if it gets to thick (adding water will dilute the taste).

Note that you may not use all of the roux. If by some chance you need more, you can make more with only margarine and flour.

When the gravy has reached the desired consistency, keep on low boil for another 10-15 minutes or so. During this time, add a pinch of poultry seasoning.

The last step is to pour the remaining juice from the turkey pan directly into the gravy. But, be careful here: Too much juice will make the gravy thin.

Next: Enjoy! You Are Done!